

Mushroom Idli



Ingredients:

Wheat Rava – 1 cup
Sour Curd – 1 cup, thick
Mushrooms – 1 cup, finely chopped
Green Chillies – 2
Mustard Seeds – 1/2 tsp
Bengal Gram Dal – 1/2 tsp
Oil – 2 tsp
Coriander Leaves – few
Salt as per taste

Method:

1. Dry roast the wheat rava for a minute and remove.
2. Heat oil in a pan over medium flame.
3. Fry the mustard seeds and dal for 30 to 45 seconds.
4. Add the mushroom pieces and saute for 2 minutes.
5. Transfer to a large bowl.
6. Add wheat rava, curd, salt and coriander leaves.
7. Mix well.
8. Pour into greased idli moulds and cook in a pressure cooker for 2 to 3 whistles.
9. Remove and serve hot with coriander chutney.